

Mitchell E. Daniels, Jr.
Governor

Judith A. Monroe, M.D.
State Health Commissioner



Indiana State
Department of Health
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DATE: December 24, 2009

TO: All Local Health Departments
Attn: Chief Food Specialist

FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Oklahoma Firm Recalls Beef Products

Suggested

Action: Class I recall information provided by USDA Food Safety and Inspection Service. Illnesses have been reported in other states but not specifically linked to Indiana. However information indicates that these products were distributed nationwide. If these products are found within food distribution channels, they should be removed to prevent consumption. Please advise the Food Protection Program of any illnesses that may be associated with these products as well as to specific products found. Any questions can be directed to 317-233-7332 or to the contact number listed in the recall notice.

**Oklahoma Firm Recalls Beef Products
Due To Possible *E. Coli* O157:H7
Contamination**

Recall Release **CLASS I RECALL**
FSIS-RC-067-2009 **HEALTH RISK:**
HIGH

Congressional and Public Affairs
(202) 720-9113
Atiya Khan

WASHINGTON, December 24, 2009 - National Steak and Poultry, an Owasso, Okla., establishment, is recalling approximately 248,000 pounds of beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and

Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

FSIS became aware of the problem during the course of an investigation of a cluster of *E. coli* O157:H7 illnesses. Working with the Centers for Disease Control and Prevention (CDC) and state health and agriculture departments, FSIS determined that there is an association between non-intact steaks (blade tenderized prior to further processing) and illnesses in Colorado, Iowa, Kansas, Michigan, South Dakota and Washington. FSIS is continuing to work with the CDC and affected state public health partners on the investigation. Anyone with signs or symptoms of foodborne illness should consult a physician.

The products subject to recall include:

- 4-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68408."
- 6-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SP680608."
- 8-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68808"
- 9-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68908."
- "NATIONAL STEAK AND POULTRY BONELESS BEEF TIPS," with an identifying case code of "69108."
- "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK" with an identifying case code of "XXSP68008."
- "NATIONAL STEAK AND POULTRY SAVORY SIRLOIN TIPS" with an identifying case code of "XX69008."
- 5-ounce "NATIONAL STEAK AND POULTRY BACON WRAPPED BEEF FILLET," with an identifying case code of "23508."
- "NATIONAL STEAK AND POULTRY USDA SELECT BEEF SHOULDER MARINATED TENDER MEDALLIONS" with an identifying case code of "23289."
- "NATIONAL STEAK AND POULTRY 75% BONELESS BEEF TRIMMINGS," with an

- identifying case code of "33575."
- "NATIONAL STEAK AND POULTRY BEEF TRIMMINGS," with an identifying case code of "36545."
 - "NATIONAL STEAK AND POULTRY BEEF SIRLOIN PHILLY STEAK," with an identifying case code of "88008."
 - 4-ounce "EGN BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680425."
 - 7-ounce "EGN BONELESS BEEF SIRLOIN TRI TIP STEAK," with an identifying case code of "69725."
 - 9-ounce "EGN BONELESS BEEF SIRLOIN TRI TIP STEAK," with an identifying case code of "680925."
 - 7-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680715."
 - 9-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680915."
 - 12-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680215."
 - 8-ounce "CARINO'S BONELESS BEEF OUTSIDE SKIRT STEAK," with an identifying case code of "130874."
 - "CARINO'S BONELESS BEEF OUTSIDE SKIRT STEAK PIECES," with an identifying case code of "13074."
 - "MOE'S BEEF STEAK," with an identifying case code of "78027."

Each package bears a label with the establishment number "EST. 6010T" inside the USDA mark of inspection, respective case codes cited above, and packaging dates of "10/12/2009," "10/13/2009," "10/14/2009," or "10/21/2009." These products were shipped to restaurants nationwide.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness. Individuals concerned about an illness should contact a physician.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef or ground beef patties that have been cooked to a temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

Media and consumer questions regarding the recall should be directed the company's hotline at (866) 439-7348.

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Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

NOTE: Access news releases and other information at FSIS' Web site at http://www.fsis.usda.gov/Fsis_Recalls/
